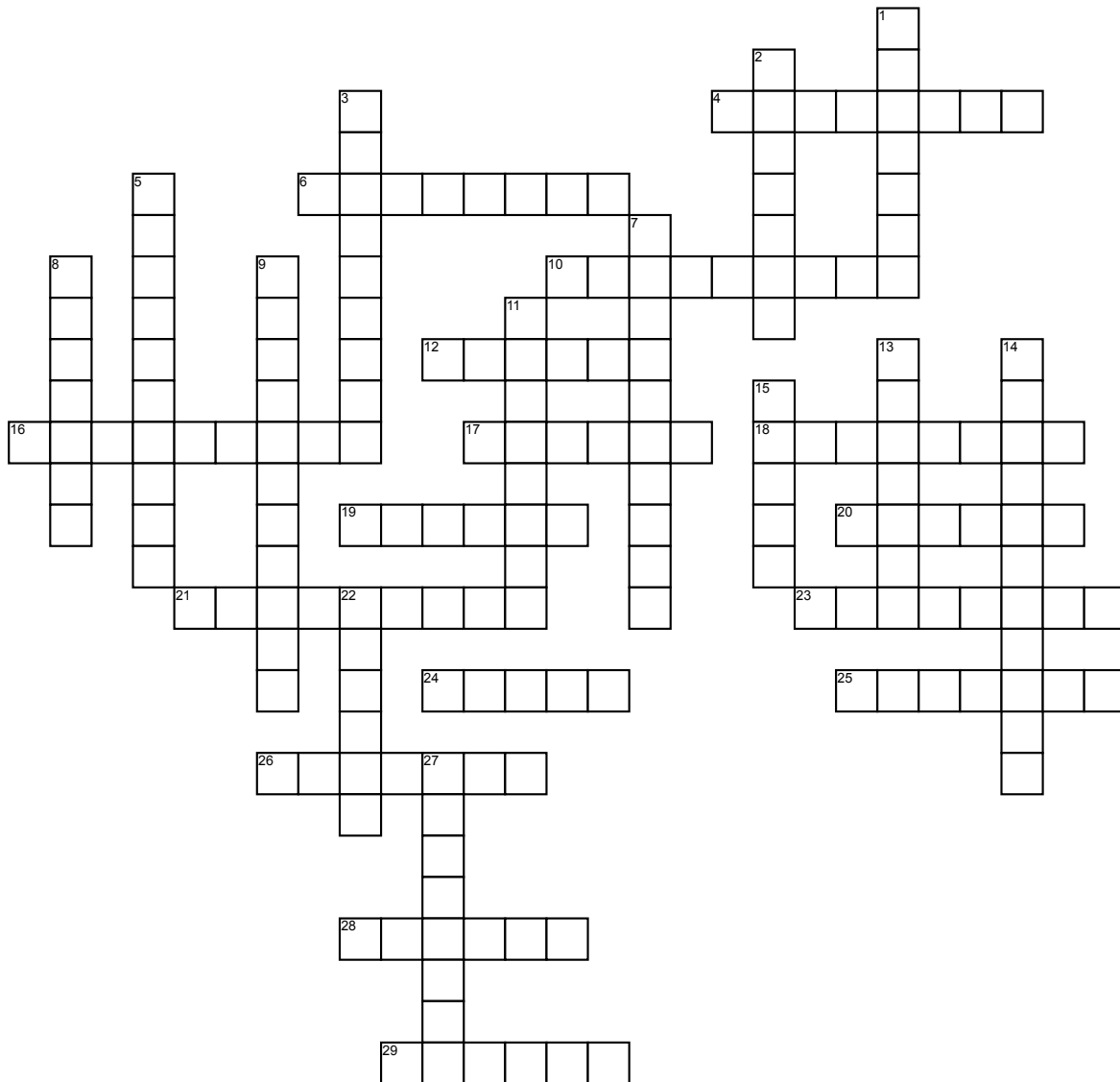


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Culinary Terms



## Across

4. Separately priced items from a menu, not as part of a set meal
6. chop raw or cooked food by peeling, seeding and chopping
10. Polish dish of de-boned stuffed meat that is poached in glectin stock
12. remove central sections of some fruits
16. Known as water bath or double boiler
17. boneless piece of meat or fish
18. Sprinkled with breadcrumbs and cheese or both and browned
19. meat cooked slowly in its own fat
20. Thick creamy soup
21. to plunge into boiling water
23. remove the fat from surface of hot pan

24. Dish in which ingredients are set into a gelatine made from a meat stock or consomme

25. the process of soaking meat in brine

26. to slice thinly

28. cooking until the ideal degree of doneness

29. ingredients pass through a sifter and air is circulated through changing the composition of the material often referring

## Down

1. the process of adding alcohol such as brandy for cooking

2. Referring to pasta , tough even when cooked

3. small round roll of minced meat

5. finely cut vegetables used to garnish soup

7. Served in Greek, style of cooking

8. remove residue from pan

9. Sauce made with butter

11. combination-cooking method that first sears food at high temperatures

13. to cover meat with a layer of fat

14. Process of making something acid or sour with lemon or lime juice

15. to pour juices or melted fat over meat

22. thick sauce made with fruit or vegetable puree

27. Clear coup made from egg whites